

Star Manufacturing International Inc.

10 Sunnen Drive St. Louis, MO 63143

Phone: (314) 781-2777 Fax: (314) 781-3636 Installation and Operating Instructions

2M-Z3201 Rev. J 3/29/04

# STAR GRILL-MAX ROLLER GRILLS SERIES 20, 30, 45A, 50 and 75A



Model 30SBB







## SAFETY SYMBOL



This symbol is intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

## **RETAIN THIS MANUAL FOR FUTURE REFERENCE**

## NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

## **NOTICE**

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

## **MAINTENANCE AND REPAIRS**

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit. The Star Service Help Desk (I-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.



## **CAUTION**

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

## **INSTALLATION**

This grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.



# **CAUTION**

# DO NOT CONNECT TO DIRECT CURRENT (DC).

## **CONNECTION LOAD:**

MODEL SERIES	WATTAGE
20, 20\$	930
30, 30S, 30F, 30SF, 30BB, 30BBC,	
30SBB, 30DV	1150
45A, 45SA, 45ABB, 45SABB, 45ADV	1650
50, 50S, 50F, 50SF, 50BB, 50BBC,	
50SBB, 50DV	1535
75A, 75SA, 75ABB, 75SABB, 7FAF,	
75SAF 208/240V	1810/2400
75A, 75SA, 75ABB, 75SABB,	
75ADV 230V	2210
75A, 75AF, 75SA, 75SAF, 75ABB,	
75SABB, 75ADV 120V	1700
75AFV 120V	2880

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75A series and available for all other models.

## **GENERAL OPERATING PROCEDURES**

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, but no heat will be supplied unless the heat controls are turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. The switch is lighted to indicate when the unit is turned on (model 75AFV is not lighted). A signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit. This light indicates the position of the main power switch when either the optional bun drawer front or merchandising door obstructs the control panel view. Bun box equipped models require the removal of the bun drawer to remove the bun pan and to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the front roller then the back roller. Do not operate the grill without the drip tray in place.



## **CAUTION**

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL COULD SCRATCH THE ROLLER COATING AND AFFECT THE CLEANABILITY OF THE ROLLERS.

#### COOKING

The heat controls provide an infinite range of settings for a wide variety of food products and installation conditions. The size, content and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that perishable foods be kept at 140°F or above during serving periods. Do not keep the food product on a low setting for more than two hours. The product should be kept refrigerated until ready for use. Cooking time will vary depending on the starting temperature and the qualities of the product. For best results when cooking hot dogs use a hot dog made for grilling.



## **CAUTION**

DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.

### **CLEANING**

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when cooking. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

## MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance. Replacement cord sets must be purchased from Star Manufacturing International, Inc.

#### THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

#### LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts and labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (see below) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- \* The warranty period for the JetStar series six (6) ounce popcorn machines is two (2) years.
- \* The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- \* The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- >This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the installation and operating instructions.
- > This warranty is not valid on Conveyor Ovens unless a "start-up/check-out" has been performed by a Factory Authorized Technician.

#### **PARTS WARRANTY**

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

#### SERVICES NOT COVERED BY WARRANTY

- 1. Travel time and mileage rendered beyond the 50 mile radius limit
- 2. Mileage and travel time on portable equipment (see below)
- 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc.
- 4. Installation of equipment
- 5. Damages due to improper installation
- 6. Damages from abuse or misuse
- 7. Operated contrary to the Operating and Installation Instructions
- 8. Cleaning of equipment
- 9. Seasoning of griddle plates

- 10. Voltage conversions
- 11. Gas conversions
- 12. Pilot light adjustment
- 13. Miscellaneous adjustments
- 14. Thermostat calibration and by-pass adjustment
- 15. Resetting of circuit breakers or safety controls
- 16. Replacement of bulbs
- 17. Replacement of fuses
- Repair of damage created during transit, delivery, & installation OR created by acts of God

#### PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- \* The Model 510F Fryer
- \* The Model 526TO Toaster Oven
- \* The Model J4R, 4 oz. Popcorn Machine
- \* The Model CFS Series Food Steamer
- \* The Model 526WO Warming Oven
- \* The Model 518CM & 526CM Cheese Melter
- \* The Model I2MC & I5MC & I8MCP Hot Food Merchandisers
- \* The Model I2NCPW & I5NCPW Nacho Chip/Popcorn Warmer
- \* All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers
- \* All Nacho Cheese Warmers except Model IIWLA Series Nacho Cheese Warmer
- \* All Condiment Dispensers except the Model CSD, HPD, & SPD Series Dispenser
  \* All Specialty Food Warmers except Model I30R, 500, IIRW Series, and IIWSA Series

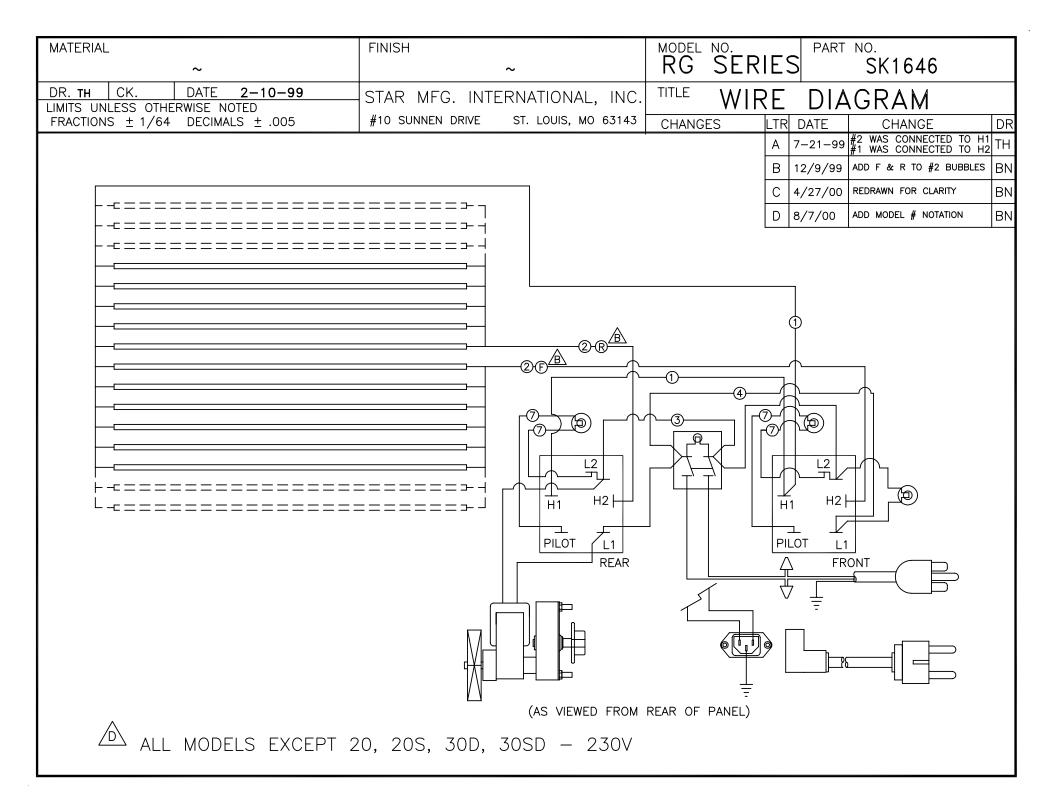
- ALL:
- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens
- \* Heat Lamps
- \* Hot Cups
- \* Pumps

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

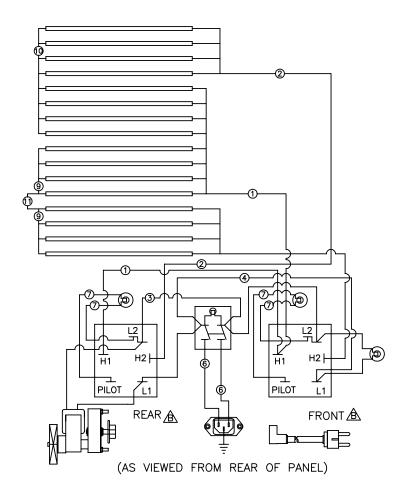
#### FOR ASSISTANCE

Should you need any assistance regarding the operation or maintenance of any Star equipment write, phone, fax, or e-mail our Service Department.

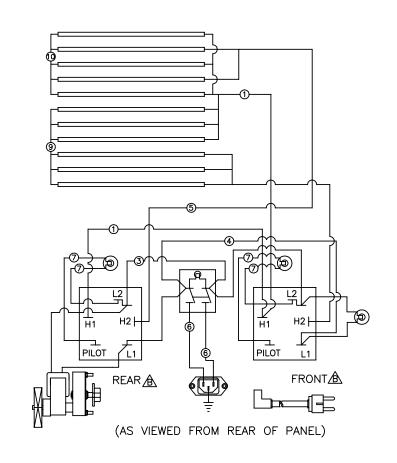
In all correspondence mention the model number and the serial number of your unit and the voltage or type of gas you are using.



					MATERIAL	MODEL	NO.		F	PART NO.	
SA		NUFACTURIN	G INTERNATIO	ONAL INC.	~	RG	SER	IE	S	SK1663	
	<del>"</del>		LOUIS, MO. 63		FINISH	TITLE		1	WIRE	DIAGRAM	
DR. BN	CK.	DATE	6/16/	00	~	REVISIO	NS	LTR	DATE	DESCRIPTION OF CHANGE	DR
	NCES UNLES	· · · <del>-</del>	RWISE NO MALS ±	OTED .005	THIS DRAWING CONTAINS INFORMATION CONF NO REPRODUCTION OR DISCLOSURE O		ı		6/16/00	REDRAWN TO NEW STAR TITLE REDRAWN FOR CLARITY	BN

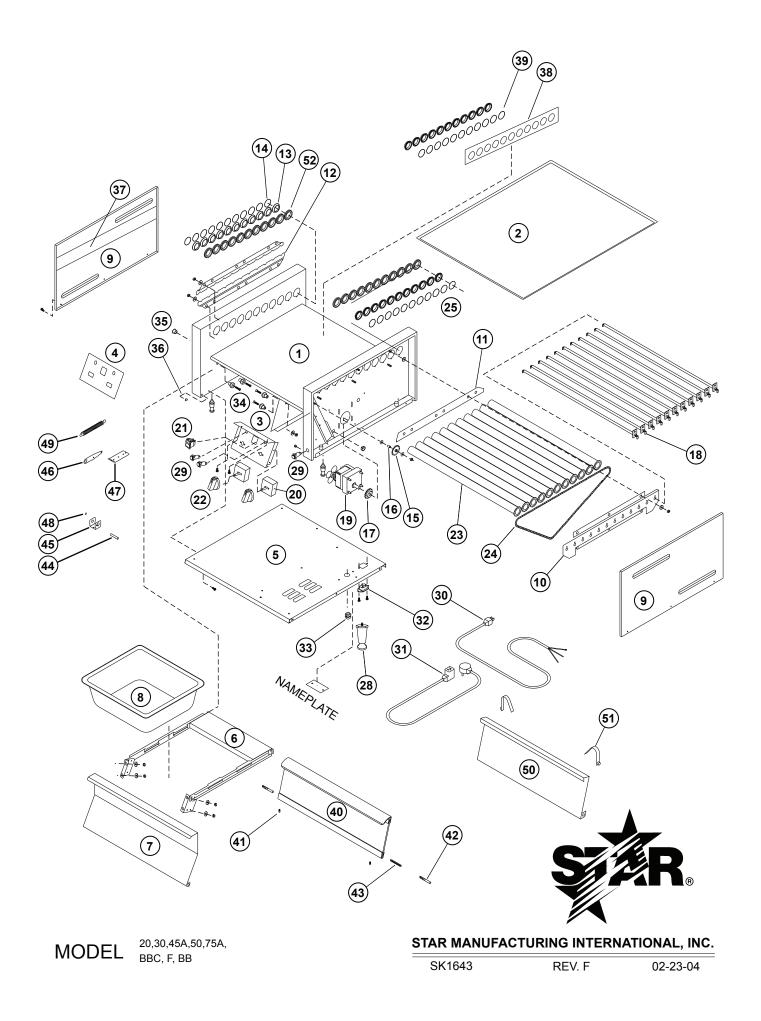


MODEL 30D & 30SD 230 VOLT



MODEL 20 & 20S 230 VOLT

A	MATERIAL	MODEL NO.	PART NO.
STAR MANUFACTURING INTERNATIONAL INC.	_	75AFV	SK1917
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA	FINISH	TITLE WIRING DIAGE	RAM 75AFV-120V
DWD CK. DATE 11/12/02	_	REVISIONS LTR DATE	
TOLERANCES UNLESS OTHERWISE NOTED CTIONS ±1/64 DECIMALS ±.005 ANGLES ±1'	THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO	-	-
CHONS 11/04 DECIMALS 1.003 ANGLES 11	NO REPRODUCTION OR DISCLOSURE OF ITS CONTE	NTS IS PERMITTED.	_
	<u> </u>		
	——————————————————————————————————————		
			-
	2 R	\	
_			
<u> </u>			
	H1 H2H2		H1 H2 H2
(AS VIEWED FROM REAR OF			
(AS VIEWED FROM REAR OF	PILOT (L1)		PILOT L1
	(4) — — REAR		FRONT
			FRONT
		49	
	9 <del>*</del> #		
	/\  <del></del>		
		Ţ <u></u>	
		₩ ↓ REA	AR



# Grill-Max Roller Grills MODEL Series 20, 30, 45A, 50 and 75A

Key	Part	Number Per		
Number	Number	Unit	Description & Mode	el Designation
1	A5-RG2005	1	BODY ASSY	20,20\$
	A5-RG3005	1	BODY ASSY	30,30S
	A5-RG3007	1	BODY ASSY BB	30BB,30SBB
	A5-RG4507	1	BODY ASSY	45A,45SA
	A5-RG4509	1	BODY ASSY BB	45ABB,45SABB
	A5-RG5001	1	BODY ASSY	50,50S
	A5-RG5006	1	BODY ASSY BB	50BB,50SBB
	A5-RG7503	1	BODY ASSY	75A,75SA
	A5-RG7504	1	BODY ASSY BB	75ABB,75SABB
	A5-RG2009	1	BODY ASSY R	20R,20SR
	A5-RG2009 A5-RG3006	<u>'</u>	BODY ASSY R	30R,30SR
	A5-RG3000 A5-RG3010	1	BODY ASSY BB R	30RBB,30SRBB
	A5-RG4508	1	BODY ASSY BB R	· · · · · · · · · · · · · · · · · · ·
		1	1	45AR,45SAR
	A5-RG4510	1	BODY ASSY BB R	45RBB,45SRBB
	A5-RG5002	1	BODY ASSY R	50R,50SR
	A5-RG5007	1	BODY ASSY BB R	50RBB,50SRBB
	A5-RG7505	1	BODY ASSY R	75AR,75SAR
	A5-RG7506	1	BODY ASSY BB R	75ARBB,75SARBB
	A5-RG3013	1	BODY ASSY	30D,30SD
	A5-RG3014	1	BODY ASSY	30DR,30SDR
	A5-RG3036	1	BODY ASSY	30SBBC
	A5-RG5017	1	BODY ASSY	50SBBC
	A5-RG7511	1	BODY ASSY	75AF,75SAF
	A5-RG3040	1	BODY ASSY	30F
	A5-RG5020	1	BODY ASSY	50F
	A5-RG7524	1	BODY ASSY	75AFV
2	A5-Z2301	1	DRIP TRAY	30D
	A5-Z2184	1	DRIP TRAY	20
	A5-Z2185	1	DRIP TRAY	30
	A5-Z2186	1	DRIP TRAY	45A
	A5-Z2305	1	DRIP TRAY	50
	A5-Z2306	1	DRIP TRAY	75A
	A5-RG5012	1	DRIP TRAY ASSY	50ST
	A5-Z4273	1	DRIP TRAY	50ST
3	A5-Z2201	1	CONTROL PANEL	50BB,75ABB
	A5-Z2200	1	CONTROL PANEL	50,75A
	A5-Z2167	1	CONTROL PANEL	30BB,45ABB
	A5-Z2172	1	CONTROL PANEL	30,45A
	A5-Z2199	1	CONTROL PANEL	20,30D
4	2M-Z2267	1	LABEL-CONTROL PANEL	20,30D
	2M-Z2290	1	LABEL-CONTROL PANEL	30,45A
	2M-Z2291	1	LABEL-CONTROL PANEL	30BB,45ABB
	2M-Z2292	1	LABEL-CONTROL PANEL	50,75A
	2M-Z2294	1	LABEL-CONTROL PANEL	50BB,75BB
	2M-Z2295	1	LABEL-CONTROL PANEL	50SBB,75SABB
	2M-Z2296	1	LABEL-CONTROL PANEL	20S,30DS
	2M-Z2297	1	LABEL-CONTROL PANEL	50S,75AS
	2M-Z2298	1	LABEL-CONTROL PANEL	30S,45AS
5	A5-Z3206	1	BOTTOM	30
-	A5-Z3204	1	воттом	50
	A5-Z3158	1	ВОТТОМ	20
	A5-Z3203	1	BOTTOM	45A
	A5-Z3205 A5-Z3205	1	BOTTOM	75A
	A5-Z3210	1	BOTTOM	30D
	A5-Z3Z10 A5-Z4776	1	BOTTOM	30SBBC
	A5-Z4910	1	BOTTOM	50SBBC
	A5-Z6444	1	BOTTOM	75AFV
6	A5-Z6444 A5-RG3008	1	DRAWER ASSEMBLY	30BB,45ABB
U				,
	A5-RG5003	1	DRAWER ASSEMBLY	50BB,75ABB



# Grill-Max Roller Grills MODEL Series 20, 30, 45A, 50 and 75A

Key	Part	Number Per		
Number	Number	Unit	Description & Model I	Designation
7	A5-RG3009	1	DRAWER FRONT ASSY	30BB,45ABB
	A5-RG5004	1	DRAWER FRONT ASSY	50BB,75ABB
8	2D-Z5898	1	BUN PAN 2/3 4"	30BB,45ABB
	2D-Z5899	1	BUN PAN FULL 4"	50BB,75ABB
9	A5-Z2169	2	SIDE PANEL	20,30,50
	A5-Z2265	2	SIDE PANEL	45A,75A
	A5-Z5347	2 2	SIDE PANEL	75AF,45AF
	A5-Z5401	2	SIDE PANEL	30F,50F
10	A5-Z6719	1	CHAIN GUIDE	20,30,50
	A5-Z2260	1	CHAIN GUIDE	45A,75A
	A5-Z6615	1	CHAIN GUIDE	75AF,45AF
	A5-Z5398	1	CHAIN GUIDE	30F,50F
11	A5-Z8409 & 8410	1	CHAIN RETAINER	20,30,50
• • •	A5-Z8411 & 8412	1	CHAIN RETAINER	45A,75A
12	A5-Z2171	2	ELEMENT SUPPORT	20,30,50
14	A5-Z2262	2	ELEMENT SUPPORT	45A,75A
13	2P-Z2174	22/32	TUBE GUIDE	20,30D,30,45A,50,75A
14	2F-Z2174 2I-Z2175	22/32	ORING SEAL	20,30D,30,45A,50,75A 20,30D,30,45A,50,75A
1-		33/48		30DV,45ADV,50DV,75ADV
15	2I-Z2175		ORING SEAL	
15	2P-Z8392	1	IDLER ASSY RG	20,30D,30,45A,50,75A
16	2A-Z8017	1	IDLER BUSHING RG	20,30D,30,45A,50,75A
17	2P-Z8317	1	MOTOR SPROCKET 3/8 BORE	20,30D,30,45A,50,75A
18	2N-Z2178	11/16	ELEMENT 100W 120V	30,45A
	2N-Z2179	11/16	ELEMENT 135W 120V	50
	2N-Z2181	11/16	ELEMENT 80W 120V	20,30D
	2N-Z2193	11/16	ELEMENT 135 W 230V	50,75A
	2N-Z2194	11/16	ELEMENT 100 W 230V	30,45A
	2N-Z2611	11/16	ELEMENT 80W 115V CE	20,30D
	2N-Z2982	16	ELEMENT 110W	75A
	2N-Z6441	16	ELEMENT 177W 120 VOLT	75AFV
19	PS-RG5069	1	MOTOR-120 VOLT	20,30D,30,45A,50,75A
	PS-RG5070	1	MOTOR-230 VOLT	20,30D,30,45A,50,75A
20	2J-Z2195	2	CONTROL 120 VOLT	20,30D,30,45A,50,75A
	2J-Z2192	2	CONTROL 240 VOLT 2	0,30D,30,45A,50,75A
N/A	A5-RG4512	2/4	WIRE ASSY LONG	20,30D,30,45A,50,75/75AFV
N/A	A5-RG4513	1	WIRE ASSY LONG-CE	20,30D,30,45A,50,75A
21	2E-Z1858	1	SWITCH DPST-RED	20,30D,30,45A,50,75A
	2E-Z1000	1 1	SWITCH DPST-YELLOW	20,30D,30,45A,50,75A (230V ONLY)
	2E-Z6443	1	SWITCH DPST-BLACK	75AFV
22	2R-Z1854	2	KNOB w/SET SCREW	20,30D,30,45A,50,75A
23	PS-RG2029	11/16	ROLLER ASSEMBLY CHROME	20,30D,30,45A,50,75A 20,30D
20	PS-RG2029 PS-RG2030		ROLLER ASSEMBLY POLY	20,30DS
		11/16		
	PS-RG3077	11/16	ROLLER ASSEMBLY CHROME	30,45A
	PS-RG3078	11/16	ROLLER ASSEMBLY POLY	30S,45AS
	PS-RG7562	11/16	ROLLER ASSEMBLY CHROME	50,75A,75AFV
<b>N</b> 1/A	PS-RG7563	11/16	ROLLER ASSEMBLY POLY	50S,75SA
N/A	2M-Z2377	1	DRAWER LABEL	30/45A 30BB,45ABB
N/A	2M-Z2380	1	DRAWER LABEL	50/75A 50BB,75ABB
24	2P-Z2242	1	CHAIN	20,30,50
	2P-Z2266	1	CHAIN	30D,45A,75A
	2P-Z5336	1	CHAIN	75AF,45AF,75AFV
	2P-Z5384	1	CHAIN	30F,50F
N/A	A5-RG2006	1	WIRE ASSY #5	20,30D,30,45A,50,75A
N/A	A5-RG2007	1	WIRE ASSY #6	20,30D,30,45A,50,75A
25				
28	2R-Z5846	4	FOOT ALL EXCEPT	75A
•	2R-Y5092	4	FOOT 4" ADJUSTABLE	75A
29	2J-Z3157	3	PILOT LIGHT-YELLOW	20,30D,30,45A,50,75A (230V ONLY)
	20 20 10 1	ı		,, ON ,, ON (



# Grill-Max Roller Grills MODEL Series 20, 30, 45A, 50 and 75A

Key Number	Part Number	Number Per	Description & Model D	esignation
. 10111501		Unit	· ·	
	2J-Z2329	3	PILOT LIGHT-RED	20,30D,30,45A,50,75A
30	C3-G8021	1/2	CORD ASSY 120V	20,30D,30,45A,50,75A,75SAF/75AFV
	C3-G8022	1	CORD ASSY 240V	75A
31	2E-Z0512	1	CORD 230V	20,30D,30,45A,50
٠.	2E-Y9251	1 1	CORD	230V 75A
32	2E-Y9227		CORD INLET 230V	20,30D,30,45A,50
32		1		
	2E-Y9253	1	CORD INLET 230V	75A
33	2K-Y3240	1	CORD BUSHING	20,30D,30,45A,50,75A
34	2P-Z0315	4	DRAWER ROLLER w/SCREW	30BB,45ABB,50BB,75ABB
35	2K-Y1139	3	BUSHING ANTI-SHORT	20,30D,30,45A,50,75A
N/A	2P-6475	3	WIRE TIE	20,30D,30,45A,50,75A
N/A	2P-Z0584	1	TONGS	20,30D,30,45A,50,75A
36	2P-Z1540	2	PLUG-HOLE	20,30D,30,45A,50,75A
37	1P-E1524		INSULATING TAPE	20,30D,30,45A,50,75A
		1		
38	2P-Z5098	11/16	GREASE SEAL	30DV,45ADV,50DV,75ADV
39	A5-Z5158	1	GRILL DIVIDER	30DV,50DV
39	A5-Z5157	1	GRILL DIVIDER	45ADV,75ADV
40	A5-RG3037	1	DOOR-FRONT-20.125	30SBBC
	A5-RG5016	1	DOOR-FRONT-32.125	50SBBC
41	2A-Z4332	1	SCREW, SHOULDER, #6-32UNC	30SBBC,50SBBC
42	2A-Z4333		PIN-RETAINER	30SBBC,50SBBC
		1		
43	2P-Z4337		SPRING-COMPRESSION	30SBBC,50SBBC
44	2A-Z4667	1	SHAFT	30SBBC,50SBBC
45	A5-Z4660	1	BRACKET-DOOR	30SBBC,50SBBC
46	A5-Z4657	1	ARM-DOOR	30SBBC,50SBBC
47	A5-Z4661	1	BRACKET-SPRING MOUNT	30SBBC,50SBBC
48	2C-Z4680	1	RING, RETAINER	30SBBC,50SBBC
49	2P-Z4683	1	SPRING-EXTENSION	30SBBC,50SBBC
N/A	2E-Z2395	1 1	WIRE SET	20,30D,30,45A,50,75A
N/A	A5-RG2012	1	WIRE SET	20 230V
N/A	A5-RG3018	1	WIRE SET	30D 230V ONLY
N/A	2E-Z6442	1	WIRE SET	75AFV
50	A5-RG7516	1	ASSY - CONTROL COVER DOOR	75SAF-SA
51	2P-Y9176	2	SNAP BUTTON	75SAF-SA
52	2P-Z6455	22/32	TUBE SEAL, SOLID	50BB,50S,75ABB,75SA
N/A	PS-Z3018	22,02	TUBE ASSEMBLY SLEEVE (not sho	
IN/A	1 6-23010		TOBE ACCEMBET CELEVE (NOT SIN	SWII)
	İ.	1	The state of the s	

